



# Neighborhood News



## Holiday Edition



December 2008

### Season's greetings,

Enclosed you will find a 2009 calendar full of photos of beautiful homes.

As we wrap up the year, we'd like to thank you for your business and your friendship. It was quite a year with the housing market, economy and presidential election! We're happy to report that we are still in the real estate business and houses are still selling (don't believe everything you hear on the news). We wish you a Merry Christmas, Happy Hanukkah and a joyful and a prosperous new year!



Mike, Jeanie, Stephanie and Tim

### "Gramma's Crescent Rolls"

½ cup shortening  
Sugar  
Water (see recipe)  
2 packages active dry yeast  
3 large eggs  
2 teaspoons salt  
Margarine or butter (we use butter)  
7½ cups all-purpose flour

In large bowl, combine ½ cup shortening, 2 tsp. salt, ¾ cup sugar, and ½ cup butter (1 stick). Pour 1 cup boiling water over mixture and stir until blended. In small bowl, sprinkle yeast and 1 teaspoon sugar over ½ cup warm water (105° to 115° F); stir to mix slightly. Let rest 5 minutes. To mixture in large bowl,

add flour, eggs, yeast mixture, and 1 cup cold water, stirring to mix well. Dough will be sticky. Cover bowl with plastic wrap; **refrigerate 5 hours or overnight**, stirring down dough if necessary.

About 1½ hours before serving: In small saucepan over low heat, melt 4 tablespoons butter (½ stick). Remove dough from refrigerator; divide into 4 pieces. On floured surface, with floured rolling pin, roll 1 dough piece into 11-inch round. Brush lightly with some melted butter. Using pizza cutter or knife, cut into 16 wedges. Starting at curved edge, roll each wedge toward point. Place rolls about 1-inch apart on greased cookie sheet point down, curve ends in slightly to shape crescent. Repeat with remaining dough (keep refrigerated until ready to use). Cover, let rise in warm place (80° to 85° F) until doubled, about 1 hour. Preheat oven to 375°. Bake two sheets 15 to 20 minutes, switching racks halfway through baking. Cool. Makes 64 rolls.

This recipe also makes delicious cinnamon rolls. Call us if you would like the directions.

### Free Holiday Events

**November 30-January 17**

#### Glendale Glitters

FREE Admission

*Downtown Glendale*

59th and Glendale Avenues  
(623) 930-4500

**December 3-January 4**

#### Gingerbread Village

FREE Admission

*JW Marriott Desert Ridge—lobby*

5350 E. Marriott Dr., Phoenix  
(480) 293-5000

**December 5-7 and 12-14, 10 AM—5 PM**

#### Poinsettia Festival

FREE Admission

*Gardener's World*

3401 E. Baseline Rd., Phoenix  
(602) 437-0700

**December 12, 6-9 PM**

#### Avondale Celebrates the Holidays

FREE Admission

*Old Town Avondale*

495 E. Western Ave., Avondale  
(623) 333-2400

**December 13, 9 AM**

#### Jingle Hike

FREE Admission

*Pinnacle Peak Park*

26802 N. 102nd Way, Scottsdale  
(480) 312-7957  
Registration required

#### For local light displays:

Go to *The Arizona Republic's* website, where you can download a map with dozens of holiday light displays for both private residences as well public locales all over the Valley:

<http://www.azcentral.com/ent/holiday/holidaylights/>



### Contact Information

Jeanie Beck, CRS, GRI

Stephanie R. Pitel, GRI, e-PRO

Timothy M. Pitel, CNE

RE/MAX Integrity, REALTORS®  
(623) 362-3000

(800) 308-ELVIS x3074 (it's true  
and it's a funny story)

info@ValleyRealEstatePros.com

www.ValleyRealEstatePros.com

